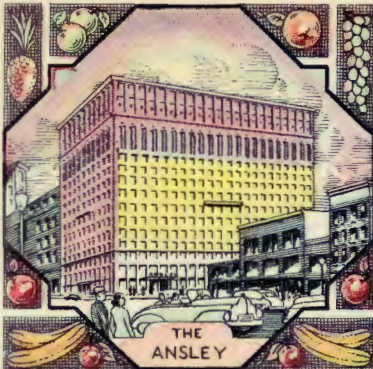
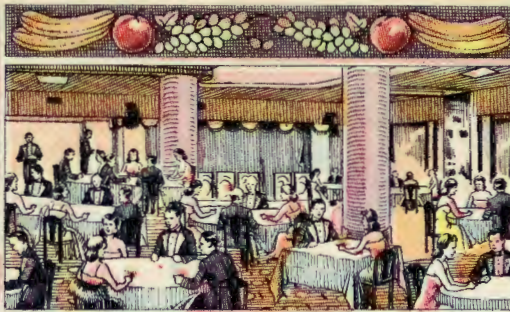
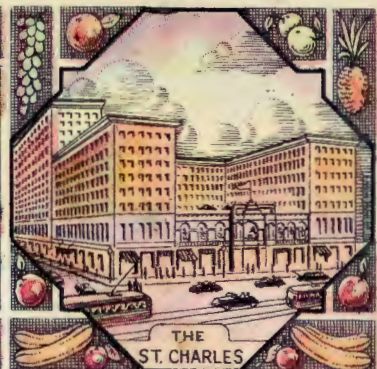




THE
ANSLEY



CONTINENTAL ROOM
THE TUTWILER



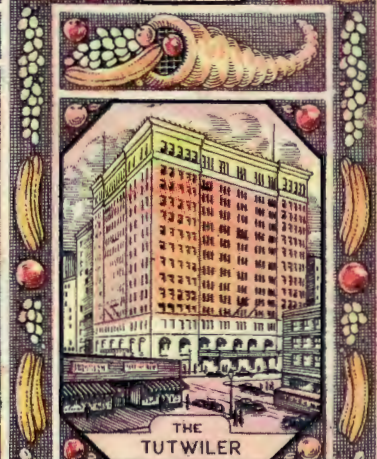
THE
ST. CHARLES



THE
JEFFERSON DAVIS



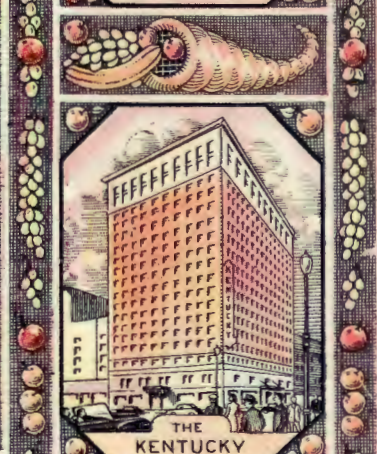
STEAMBOATS on the MISSISSIPPI.



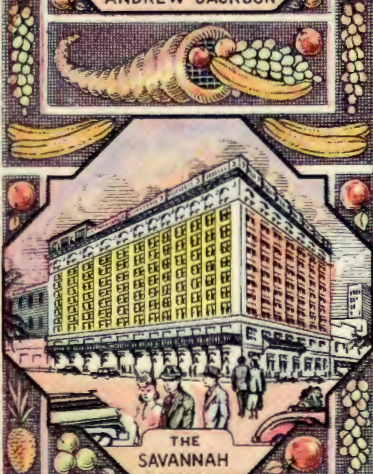
THE
TUTWILER



THE
ANDREW JACKSON



THE
KENTUCKY



THE
SAVANNAH



COCKTAIL LOUNGE
THE ST. CHARLES



THE
O. HENRY

Dinkler Hotels

Jefferson Davis Hotel

A La Carte

Appetizers

Cherrystone Clams on Half Shell, 1/2 Doz.	.60	Fruit Cocktail	.25	Supreme	.45
Half Grapefruit	.15	Marinated Herring	.40	Celery and Olives	.35
Stuffed Celery	.40	All Juices (Small)	.15	All Juices (Large)	.30
Fresh Jumbo Shrimp	.60	Fresh Crabflakes			.65

Soups

Vegetable	.25	Cream of Mushroom	.25	Green Pea Soup	.25
		Cream of Tomato	.25	Beef or Chicken Consomme	.25
		Creole Jumbo, Cup	.20	Tureen	.35

Eggs and Omelettes

Two Eggs, any style, .40, with Bacon or Sausage, .75, with Ham.....	.80
Spanish Omelette.....	.70
Chicken Liver Omelette.....	.80
Plain Omelette.....	.50
Poached Eggs on Toast.....	.45
Cheese Omelette.....	.70
(Served with Rolls and Butter)	

From the Sea Coast

Broiled Spanish Mackerel, Parsley Butter.....	1.10
Grilled Red Snapper Steak, Lemon Butter.....	1.25
Fried Fillet of Sole, Tartar Sauce.....	1.15
Tenderloin of Speckled Trout, Remoulade Sauce.....	1.25
Shrimp Neuberg with Rice in Casserole.....	1.15
Broiled Florida Lobster, Drawn Butter.....	1.60
Pan Fried Cape Scallops, Tartar Sauce.....	1.45
Oyster Stew with Milk. . .70 Half and Half. . .85 All Cream	1.00
Fried Oysters (half dozen), Tartar Sauce.....	1.00
Fried Green Fantail Shrimp, Melted Butter.....	1.35
(Served with Rolls and Butter and Cole Slaw)	

From Our Broiler

Broiled Sirloin Steak (10 ounces)	3.00
Broiled Fillet Mignon	2.50
Club Steak	1.75
Lamb Chops (2)	1.75
Broiled Pork Chops (2), Apple Sauce	1.60
Half Fried or Broiled Spring Chicken	1.50
(Served with Rolls and Butter, and Potatoes)	

Jefferson Davis Specialties

Hickory Smoked Ham Steak, Red Gravy	1.75
Grilled or Sauted Calf's Liver with Rasher Bacon	1.35
Breaded Veal Cutlet with Tomato Sauce	1.25
Hamburger Steak, Braised Onions	1.10
(Served with Rolls and Butter, and Potatoes)	

Vegetables

New Garden Peas.....	.20	Asparagus Tips, Butter Sauce.....	.30
Stewed or Sauted Corn.....	.20	Potatoes Hashed Browned, O'Brien,	
String Beans.....	.20	Lyonnaise or AuGratin.....	.25
Green Lima Beans.....	.20	Asparagus, Hollandaise.....	.40
Vegetables Listed on DuJour Menu.....	.20		

Cold Buffet and Salads

Fresh Shrimp or Crabflake Salad.....	.95	Fruit Salad.....	.55
Assorted Florida Fruit Plate with Cottage		Chef's Salad Bowl .50, with Shredded	
Cheese.....	.85	Meats or Fresh Shrimp.....	.75
Chicken Salad .90, (All White Meat).....	1.10	Tomato Filled with Tasty Tuna Fish Salad...	.75
Hearts of Lettuce.....	.35	Country Club Potato Salad.....	.25
Assorted Cold Meats with Potato Salad,		Combination Vegetable Salad.....	.55
1.00, including Sliced Chicken.....	1.25	Hearts of Lettuce and Sliced Tomato.....	.45
Chilled Sardines in Oil, Potato Salad.....	.75	Sliced Tomatoes 30 Cole Slaw.....	.20
		Cottage Cheese .. .20 Waldorf Salad...	.45

Above Served with Bread and Butter

Served with French or Thousand Island Dressing
EXTRA—ROQUEFORT CHEESE DRESSING... .25

Sandwiches

Hamburger.....	.40	Bacon and Tomato.....	.40
Lettuce and Tomato.....	.35	Fried or Baked Ham.....	.40
Ham and Cheese.....	.50	Ham or Bacon and Egg.....	.45
Western.....	.45	Sliced Chicken.....	.60
Fried Egg.....	.25	Club.....	.75
Swiss, American or Cream Cheese.....	.40	Hot: Beef, Ham or Chicken, served with	
Open Melted Cheese, .45, with Bacon.....	.60	Potatoes and Gravy.....	.90

Assorted Cheeses

Swiss.....	.25	Blue.....	.25
Cream.....	.20	Liederkrantz.....	.25
American.....	.20	Camembert.....	.25

(Toasted Crackers Served with all Cheese Orders)

Desserts

Green Apple Pie .15, with Cheese.....	.25	Pie, a la Mode.....	.25
Jello with Whipped Cream.....	.15	Pie DuJour.....	.15
Ice Cream.....	.15	Pudding DuJour.....	.15
Sherbet.....	.15	Baked Apple with Cream.....	.25
Sundaes.....	.25	Compote of Fruit.....	.25
1/2 Chilled Canteloupe.....	.25	Ice Cold Watermelon.....	.25

Beverages

Milk or Buttermilk, per bottle.....	.15	Chocolate (per pot).....	.25
Coffee (per pot).....	.20	Postum.....	.20
Coffee (per cup).....	.10	Sanka.....	.20
Tea (per pot).....	.10	Iced Tea or Coffee.....	.15

ROOM SERVICE CHARGE, 25c PER PERSON



JEFFERSON DAVIS HOT WEATHER SUGGESTIONS

- NO. 1 - Assorted Sandwich Plate with Fruit Salad, Pickle,
Olive, Potato Chips\$.95
- NO. 2 - Stuffed Ripe Peeled Tomato with Chicken or Shrimp,
salad, Celery Hearts, Hard Boiled Egg, Potato Chips 1.00
- NO. 3 - Chilled Salmon or Breast of Tunafish, Sliced Tomato,
Sliced Onions, Mayonnaise Dressing 1.05
- NO. 4 - Assorted Florida Fruit Plate, Center Filled Sherbet,
Graham Crackers, Tropical Dressing 85
- NO. 5 - Avacado Pear stuffed with Chicken Salad, Rye Crisp..... .90
- NO. 6 - Cold Sliced Turkey and Ham, Sliced Tomato, Spiced
Watermelon Rind, Saratogo Chips 1.25
- NO. 7 - Chilled Sardines in Oil, Pressed C u c u m b e r, Potato
Salad 95
- NO. 8 - Fresh Shrimp Salad Platter, Asparagus Tip, Sliced
Tomato, Stuffed Deviled Egg, Potato Chips 1.15
- NO. 9 - Assorted Cold Cuts with Potato Salad 1.35
- NO. 10 - (Chef's Special) Shredded Hearts of Lettuce, Quartered
Ripe Tomato, Boiled Egg, Raw Carrots, Julienne of
Ham and American Cheese, Ripe Olive, 1000 Island
Dressing 1.10

THE JEFFERSON DAVIS

Coffee Shop



OUR CHEF'S SPECIAL

Broiled U. S. Good CLUB STEAK
Marchand de Vin
Long Branch Potatoes
Sliced Tomatoes
Hot Rolls Butter
Coffee, Tea or Milk
\$ 1.95 \$

DINNER

Fri., Sept. 30, 1949

Served From

5:30 P. M. to 9:00 P. M.

JEFFERSON DAVIS SPECIAL

BREADED PORK CHOP
Tomato Sauce
French Fried Potatoes
Cole Slaw
Hot Rolls, Coffee, Tea or Milk, Butter
Ice Cream, Pie or Jello with
Whipped Cream
1.35

Appetizers and Soups

Shrimp Cocktail .60 Chilled Juices .15
Celery and Olives .35 Half Grapefruit .15
Fruit Cocktail: Small .25; Supreme .45
Soup Velours .15
Creole Gumbo: Cup .20; Tureen .35
One-half Dozen Blue Point Oysters on Half Shell .60

ENTREES

Served With Two Vegetables, Hot Rolls and Butter, Coffee, Tea or Milk

BROILED TENDERLOIN OF PIKE, Courtboullion - - 1.40
PAN FRIED RIVER CATFISH, Hush Puppies - . 1.40
SHIRRED EGGS with LITTLE PIG SAUSAGE - - 1.10
BROILED VEAL CHOP on Toast, Apple Sauce - . 1.45
SOUTHERN FRIED CHICKEN, Steamed Rice - - 1.75
ROAST PRIME RIB OF BEEF, au Jus - - - 2.00
BROILED FILET MIGNON, Mushroom Sauce - - 2.75

Vegetables

Baked Sweet Potato Snow-Flake Potatoes
Cole Slaw
Buttered Rutabagas Stewed Squash

Salads

Raisin and Carrot Salad .20

Desserts

Cocoanut or Apple Pie .15
Ice Cream or Sherbet .15 Strawberry Parfait .30
Jello with Whipped Cream .15 California Peaches in Syrup .25

A DINKLER HOTEL

25c PER. PERSON, EXTRA, SERVED IN ROOM

